

## Cut pepperoni giveaway

**Tulip A/S in Svenstrup, Denmark – a company in the Danish Crown Group – is experiencing excellent results with its new Marel Multihead Weigher. Giveaway in the company’s retail packs has now been reduced to only one slice of pepperoni per catering pack – the equivalent of 0.3%.**

The 430 employees at this factory produce and pack a large range of sausages and salamis for retail under the company’s brand name Tulip. In addition, they produce sliced pepperoni and pork sausages in catering packs – mainly for the UK market.

For a long time, all these catering packs were produced on a linear weighing machine. However, this was slow and inefficient – and caused a lot of problems in the handling of the pork sausages, which had a tendency to stick to the weighing machine. The decision was therefore made to invest in a new multihead weigher.

### Best for difficult products

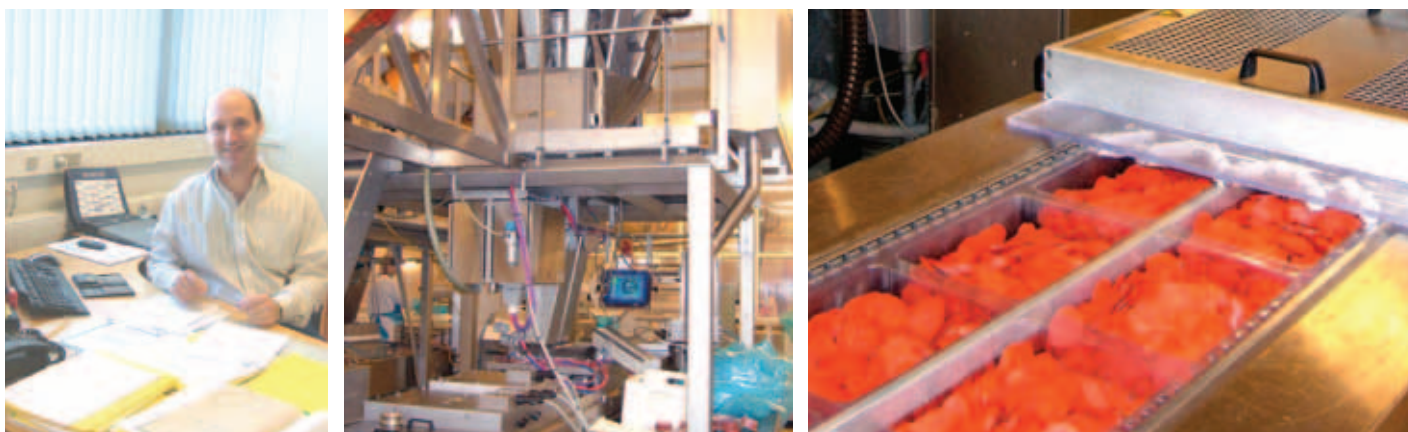
Marel installed a Multihead Weigher with 14 weighing heads. The machine is working hard in the packing department at the Tulip plant in Svenstrup and ensures efficient portioning of both sliced pepperoni and the sticky pork sausages. “We were quite anxious to see how the Multihead Weigher would handle the products that used to cause problems on the old machine. So it was a relief to see that the Marel Multihead Weigher actually performs better with the products that are particularly difficult to handle,” explains Mr. Henrik Løvschal, technical manager at Tulip.

### Giveaway of only one slice of pepperoni!

Efficient handling is not the only advantage that the company has achieved with the Multihead Weigher 5414. There has also been a significant reduction in the amount of giveaway. Mr Løvschal explains, “Previously, we had to produce catering packs with a relatively large amount of overweight to be sure that we complied with the rules for e-weighing. We don’t have to worry about that any longer. Now there’s only one slice of pepperoni overweight in each individual catering pack – that’s how accurate our new multihead weigher is.” Elaborating on this, Mr Løvschal continues, “We have a large production of catering packs, which means we’ve reduced our giveaway by several tons annually. And this means large savings and a rapid return on investment.”

### Fast, hygienic and user-friendly

In addition to ensuring reduced giveaway and easy product handling, the Marel 5414 Multihead Weigher is also extremely user-friendly, according to the operators. They say they are happy with the machine and find it easy to use because of the logically designed touch screen, which displays the production flow. They also find the machine easy to clean and very reliable.



### Technical specifications

<b>Machine type</b>	Marel 5414-2L-AD Multihead Weigher. This weighing machine has 14 weighing hoppers and can release a portion with a volume of 2 litres in one drop.
<b>Surface of the product zone</b>	Stainless steel - AISI 304 WITH 7GM surface.
<b>Surface of not product zone</b>	Glass-blown stainless steel - AISI 304.
<b>Powered</b>	The weigher itself does not use compressed air. All moving parts are electrically driven with step motors and advanced DC voltage. Vibration technology AFA.
<b>Operation</b>	Touch display with various languages depending on location.
<b>Products</b>	Sliced Pepperoni, Salami.
<b>Product dimensions</b>	Ø40 mm (Depending on the application up to Ø120 mm for the 2 litre machine series)
<b>Product temperatures</b>	0-5 °C.
<b>Portion sizes</b>	1000 g. (Depending on the application the 2 litre series can go from 25 g up to 50 kg with intelligent multidrop)
<b>Capacities</b>	The capacity of the line is up to 50 portions/min (PPM) with 1000 g portions. (Depending on the application the 5414-2L-AD can produce up a speed of 120PPM)
<b>Product infeed</b>	The product is transported on a Z-Conveyor to the centre of the multihead weigher.
<b>Product delivery</b>	Thermoformer with a 2x2 format.
<b>Packaging</b>	Thermoformed trays.
<b>Packaging presentation</b>	Automatic.
<b>Ambient temperature</b>	0-5 °C. (The machine itself can work in environments down to 0°C)

